

Listing of Claims

1. - 14. (Canceled)

15. (Currently Amended) A grape flavored post-harvest ~~pome fruit product~~ apple, comprising:

a post-harvest ~~pome fruit~~ apple that is at approximately 35°F, the post-harvest ~~pome fruit~~ apple having a mesocarp surrounded by a pericarp, and the pericarp including an exocarp; and

an admixture, the admixture including a concentration of about 2% to about 4% methyl anthranilate having been applied to the exocarp of the post-harvest ~~pome fruit~~ apple for a time period from about one minute to about three minutes, the admixture including a concentration of methyl anthranilate compound applied methyl anthranilate being sufficient to impart a grape flavor to the apple with methyl anthranilate wherein the admixture is being present in the pericarp and the mesocarp of the post-harvest ~~pome fruit~~ apple, and wherein the post-harvest ~~pome fruit~~ apple comprises a grape flavor.

16. (Canceled)

17. (Canceled)

18. (Currently Amended) The grape flavored post-harvest ~~pome fruit product~~ apple of claim 15, wherein the ~~post-harvest pome fruit~~ apple is whole.

19. (Currently Amended) The grape flavored post-harvest ~~pome fruit product~~ apple of claim 15, wherein the methyl anthranilate compound is derived from a grape.

20. (Currently Amended) A process for imparting grape flavoring to a post-harvest ~~pome fruit product~~ apple comprising the steps of:

~~forming~~ providing a dip of a grape flavoring admixture, the grape flavoring admixture including a concentration of about 2% to about 4% methyl anthranilate compound sufficient to impart a grape flavor;

dipping a post-harvest ~~pome fruit~~ apple having an exocarp, a pericarp and a mesocarp, in

the dip of the grape flavoring admixture, the post-harvest ~~pome fruit~~ apple being whole and uncut;

allowing the dipped apple to remain dipped in the dip of the grape flavoring admixture from about one minute to about three minutes so as to allow the grape flavoring admixture to penetrate through the pericarp and into the mesocarp of the post-harvest ~~pome fruit~~ apple, wherein a grape flavor is imparted to the post-harvest ~~pome fruit~~ apple; and storing the grape flavored ~~pome fruit~~ apple at approximately 35°F.

21. (Currently Amended) The process of claim 20, further comprising storing the post-harvest ~~pome fruit~~ apple for at least one month, wherein the post-harvest ~~pome fruit~~ apple maintains grape flavor.

22. (Canceled)

23. (Canceled)

24. (Previously Presented) The process of claim 20, wherein the methyl anthranilate compound is derived from a grape.

25. (Canceled)

26. (Canceled)